

Cameron's

45 East University Avenue, Suite 402

Champaign, Illinois. 61820

217-359-8661 fax 355-7883

E-mail: camerons@ameritech.net or www.cameronscateringinc.com

The following menus are a sampling of menu items we have provided to our clients at past events. These menus should be used as a guide to offerings and current pricing. The menu pricing is based on a minimum guarantee of 100 guests. These menus are not inclusive of all we have to offer, and we would welcome the opportunity to customize a menu based on your selections, budget, and preferences.

FOOD REQUIREMENTS:

Menu Option One 12.50 per guest

Buffet: Vegetable and Crudities Basket with a vegetable dipping sauce
Seasonal Fresh Fruit Basket
Domestic Cheeses with Party Crackers and Seedless Grapes
Focaccia Bread with an assortment of toppings
Sliced Deli Meat Sandwiches made with Honey Roasted Turkey Breast, Honey Ham and Rare Roast Beef. Served on a variety of sliver dollar rolls accented with a variety of sauces

FOOD REQUIREMENTS:

Menu Option Two 14.00 per guest

Buffet: Vegetable and Crudities Basket with a vegetable dipping sauce
Seasonal Fresh Fruit Basket
Domestic Cheeses with Party Crackers and Seedless Grapes
Focaccia Bread with an assortment of toppings
Hot Crab Dip with Melba toasts and Sliced French Baguettes
Italian and Southwestern Marinated Chicken Breasts grilled and cut into strips
Served with dipping sauces

FOOD REQUIREMENTS:

Menu Option Three 16.50 per guest

Buffet: Vegetable and Crudities Basket with a vegetable dipping sauce
Seasonal Fresh Fruit Basket
Focaccia Bread with an assortment of toppings
An assortment of Domestic and Imported Cheeses to include:
Caramelized Brie, Fontina, Stilton, Asiago and Gouda
Served with Crackers, and Seedless Grapes
Antipasto and Tapas to include: Marinated Cheese Tortellini, Jumbo Green Olives, Black Olives, Artichokes Hearts, Hearts of Palm, Sliced Provolone Cheese, Sliced Prosciutto, Sliced Genoa Salami, Anchovies, Marinated Vegetables, Crackers, and Hard Bread Sticks

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FOOD REQUIREMENTS:

Menu Option Four 20.50 per guest

Buffet:

- Smoked Salmon with Full Garniture
- Skewered Tortellini with dipping sauce
- Focaccia Bread with an assortment of toppings
- An assortment of Domestic and Imported Cheeses to include:
 - Caramelized Brie, Fontina, Stilton, Asiago and Gouda
- Served with Crackers, and Seedless Grapes
- Your choice of up to five of our most popular bit sized appetizers:
 - Cucumber Hearts with Chevre & Sun-dried Tomatoes
 - Bruschetta with Tomatoes & Caramelized Onion
 - Blanched Asparagus & Prosciutto
 - Hibachi Chicken Skewer
 - Puff Pastry Parmesan Cheese Straw
 - Antipasto Skewer
 - Beef & Duxelle En Croute
 - Asian Chicken Sate & Spicy Peanut Sauce
 - Brie & Raspberries in Puff Pastry
 - Spanakopita
 - Crispy Asparagus in Phyllo
 - Thai Chicken & Cashew Spring Roll
 - Mini-Pizzas
 - Mushroom Vol Au Vent
 - Individual sweets and pastries

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FOOD REQUIREMENTS:

Menu Option Five 25.00 per guest

Buffet: Fresh Seasonal Fruit
Vegetable and Crudities with a dipping sauce
Open Face Beef Tenderloin Sandwiches with sauces and party breads
An assortment of Domestic and Imported Cheeses to include:
Caramelized Brie, Fontina, Stilton, Asiago and Gouda
Served with Crackers, and Seedless Grapes
Blanched Baby Red Potatoes with Sour Cream & Salmon Caviar, or Chopped Bacon & Scallions
Your choice of up to five of our most popular bit sized appetizers:
Cucumber Hearts with Chevre & Sun-dried Tomatoes
Bruschetta with Tomatoes & Caramelized Onion
Blanched Asparagus & Prosciutto
Hibachi Chicken Skewer
Puff Pastry Parmesan Cheese Straw
Antipasto Skewer
Beef & Duxelle En Croute
Asian Chicken Sate & Spicy Peanut Sauce
Brie & Raspberries in Puff Pastry
Spanakopita
Crispy Asparagus in Phyllo
Thai Chicken & Cashew Spring Roll
Mini-Pizzas
Mushroom Vol Au Vent
Individual sweets and pastries

FOOD REQUIREMENTS:

Menu Option Six Market per guest

Custom carved Beef Tenderloin (served with dipping sauces and party breads).
Unlimited Jumbo Shrimp with spicy cocktail sauce
Vegetables and Crudities with a vegetable dipping sauce
Antipasto and Tapas; to include marinated tortellini, Olives, artichokes' hearts of palm
Provolone cheese, Prosciutto, Marinated vegetables,
crackers, bread sticks, etc.
Seasonal Fresh Fruit
Domestic & Imported Cheese with crackers and grapes
An assortment of passed hot and cold appetizers
Dessert Buffet:
Miniature Desserts to include: Petit fours and assorted miniature pastries

FOOD REQUIREMENTS:

Shrimp: We use Gulf of Mexico Jumbo Shrimp in the 12-15 per pound size

This delicious crustacean is America's favorite shellfish. Most of the shrimp in the U.S. comes from bordering waters, notably the Atlantic and Pacific Oceans and the Gulf Coast. There are hundreds of shrimp species, most of which can be divided into two broad classifications warm-water shrimp and cold-water shrimp. As a broad and general rule, the colder the water, the smaller and more succulent the shrimp. Shrimp come in all manner of colors including reddish- to light brown, pink, deep red, grayish-white, yellow, gray-green and dark green. Some have color striations or mottling on their shells. Because of a heat-caused chemical change, most shrimp shells change color (such as from pale pink to bright red or from red to black) when cooked. Shrimp are marketed according to size (number per pound), but market terms vary greatly from region to region and from fish market to fish market. Keeping that variance in mind, the general size categories into which shrimp fall are: colossal (10 or less per pound), jumbo (11-15), extra-large (16-20), (21-30), medium (31-35), small (36 to 45) and miniature (about 100). In the U.S., jumbo and colossal shrimp are commonly called "prawns," though the PRAWN is, in fact, a different species.

FOOD REQUIREMENTS:

Additional Menu Options

You can add the following to the menu of your choice:

- Unlimited Jumbo Shrimp with spicy cocktail sauce 20.00 per guest
- Custom Carved Beef Tenderloin with party breads and sauces 14.00 per guest
- Marinated and Grilled sliced breast of chicken with dipping sauce 6.00 per guest
- An assortment of passed hot and cold appetizers 5.00 per guest (chefs choice)

Note: We offer hundreds of appetizers and menu items, if you have an idea not represented here please let us know.